

Cherry Bakewell Sponge Pudding

Ingredients

2 x 425g, cans pitted black cherries, in syrup
6 x tbsp. cherry jam
200g butter, softened
200g golden caster sugar
3 x large eggs
50g self-raising flour
140g ground almonds
1 tsp almond extract
50g flaked almonds
Icing sugar for dusting
Cream or custard to serve.



Method

Heat an oven 180°/160° fan gas mark 4.

Tip the syrup from the cherries and the jam into a sauce pan. Boil for 10-15 minutes until the liquid is reduced by half and is thick and syrupy.

Add the cherries to the pan, pour the mixture into a baking dish, roughly 18 x 25 cm, then set aside.

In a large bowl, mix the butter, sugar, eggs, flour, almonds, almond extract and a pinch of salt with an electric whisk until combined.

Dollop the sponge mixture over the cherries and spread to a smooth layer, trying not to disturb the cherries underneath the sponge mix,.

Scatter over the flaked almonds, then bake for 45 minutes.

To check if the sponge is cooked, insert a skewer, or knife in the middle of the sponge, if it comes out clean, the sponge is cooked.

Leave the sponge to cool for 5 minutes. Then dust it with icing sugar and serve with cream or custard.